



Bottled with love, for the joy of living

MEDITERRANEAN VEGETABLE POT PIE
PAIRED WITH
2015 SYRAH, UNTI VINEYARDS
DRY CREEK VALLEY

INGREDIENTS

1 lb eggplant (approx. 2)	3/4 tsp oregano dried
1 tsp kosher salt	3/4 tsp basil dried
1 large sweet onion	1/2 tsp kosher salt
1/2 lb zucchini about (approx. 3)	1/4 tsp pepper - freshly ground
1 lb Roma tomatoes (approx. 5)	1 package pie crust store-bought or homemade
2 cloves garlic - minced	1/2 cup grated parmesan cheese
3/4 cup extra virgin olive oil	2 cup shredded mozzarella

INSTRUCTIONS

Preheat oven to 425° F. Prep eggplant by cutting 1/2 inch off both ends; then, slice all the skin off & cut in 1/2-inch rounds.

Place rounds on paper towels & sprinkle 1 tsp salt evenly over top. Place another layer of paper towels on top of slices & place something heavy on top to help absorb the moisture.

Leave eggplant for 30 minutes & let the paper towels soak up as much moisture as possible. While eggplant is resting, dice onion, garlic & zucchini into 1/4" pieces. When eggplant is done resting, dice into 1/4" cubes.

Heat olive oil in skillet on medium heat. Add eggplant, zucchini, onion & minced garlic. Cook, stirring often, until tender (about 5 minutes). Set aside.

Combine oregano, basil, remaining salt & pepper in small bowl. Set aside. Then chop tomatoes into 1/2" pieces, removing the seeds & as much wetness & juice as possible.

Lay 1 crust into pie dish. Add 1/2 vegetables & 1/2 tomatoes. Sprinkle with 1/2 herbs and 1/2 parmesan & mozzarella cheeses. Then, repeat layers.

Place second pie crust on top & crimp edges so pie crusts are sealed around the edges & then place in the center of the oven for 25-35 minutes.

Once pie crust is fully cooked & pie is heated through, remove from oven & allow to rest 5 minutes before slicing.

Dare to Pair!

Moderately tannin vegetables are a perfect pairing for Syrah as the tannin in the wine is similar while the fruit often holds a savory profile that is supported with vegetable-based dishes, namely ones with herbs.